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on line

- **CL 60 E**
- **CL 60 E V.V.**

www.robot-coupe.com

@ Register your product on line

The screenshot displays the Robot-Coupe website's 'SUPPORT' section. The top navigation bar includes links for 'The company', 'Contact us', 'Restricted Area', and 'Select your country...'. Below this, a secondary navigation bar features 'CATALOGUE', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR', and 'SUPPORT' (which is circled). A search bar is located on the right. The main heading is 'SUPPORT'. The left column, titled 'Register your product online', contains a thank-you message, a time estimate, and a list of required information: 'Product serial number' and 'Purchase date'. A button labeled 'Register my product now' is circled at the bottom. The right column, titled 'Access the Robot-Coupe after-sales service', shows a preview of the authentication page with fields for 'Identifiant', 'Mot de passe', and 'Email', along with a 'Pour nous contacter' link. A button labeled 'Access the Robot-Coupe after-sales service' is at the bottom.

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SUPPORT

Register your product online

Thank you for registering online your Robot-Coupe product
This should only take a few minutes
To register your product you will need:

- Product serial number
- Purchase date

Register my product now

Access the Robot-Coupe after-sales service

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Authentication

Bienvenue sur le site SAV de Robot-Coupe

Choisissez votre langue : English | US | Italiano | Español | Deutsch | Russe

Identifiant *

Mot de passe *

Mot de passe perdu

Email *

Pour nous contacter
→ utilisez notre formulaire de contact

Access the Robot-Coupe after-sales service

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EU Declaration of Conformity

Robot-Coupe® SNC declares that all the machines subject of these original instructions, as well as their accessories and their packaging, comply with:

- the essential requirements of the following European directives and with the corresponding national regulations :
 - Directive "Machinery" **2006/42/EC**,
 - Directive "Low Voltage" **2014/35/EU**,
 - Directive "Electromagnetic Compatibility" **2014/30/EU**,
 - Directive "Reduction of Hazardous Substances in Electrical Equipment" (RoHS) **2011/65/EU**,
 - Directive "Waste Electrical and Electronic Equipment" (WEEE) **2012/19/EU**,
- Regulation (EC) **No 1907/2006** (latest consolidated version) "concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)" and as such, no product, accessory and their packaging sold by Robot-Coupe® SNC, contains any substance on the European Chemical Agency (ECHA) candidate list and considered of very high concern.
- Regulation (EC) **No 1935/2004** "Materials and articles intended to come into contact with food" modified by regulation (EC) No 596/2009.
- Regulation (EC) **No 2023/2006** "Good manufacturing practice for materials and articles intended to come into contact with food".
- Regulation (EU) **No 10/2011** "Plastic materials and articles intended to come into contact with food", as well as all relevant (EU) regulations which modify, correct and/or rectify it, as at the date of this declaration, the regulations (EU) No 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831 and 2019/37.
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
 - **EN ISO 12100:2010** Safety of machinery – General principles for design,
 - **EN 60204-1:2006** Safety of machinery – Electrical equipment of machines,
 - **EN 60529** Degrees of protection provided by enclosures (IP Code):
 - IP 55 for the electric controls,
 - IP 34 for the other parts of the machine,
- and according to the category of the apparatus, with the provisions of the following harmonized European standards specifying the safety and hygiene requirements:
 - **EN 454** Planetary Mixers,
 - **EN 1678** Vegetable Cutting Machines (and Juice Extractors),
 - **EN 12852** Food Processors and Blenders,
 - **EN 12853** Hand-Held Blenders and Whisks (Power Mixers),
 - **EN 13208** Vegetable Peelers,
 - **EN 13621** Salad Dryers,
 - **EN 14655** Baguette Slicers.

"R019"

Montceau-en-Bourgogne, on March 1st, 2019

Jean-Marie LOZANO
Director of Industrial Operations



SUMMARY

■ WARRANTY

■ IMPORTANT WARNING

■ INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 60 E • CL 60 E V.V.

■ SWITCHING ON THE MACHINE

- Advice on electrical connections
- Control panel

■ INSTALLING

■ FUNCTIONS OF HOPPERS AND THEIR TOOLS

- Pusher feed-head
- Hole feed head
- Automatic feed head

■ INSTALLING THE DISCS AND TOOLS

■ INSTALLING THE HOPPERS

- Pusher feed-head
- Hole feed head
- Automatic feed head

■ CHANGING THE DISCS

■ CHOOSING THE RIGHT DISC

■ CLEANING

■ MAINTENANCE

- Motor seal
- Blades and plates
- Grating discs

■ TECHNICAL SPECIFICATIONS

- Weight
- Dimensions
- Working height
- Noise level
- Electrical data

■ SAFETY

■ VARIABLE SPEED CL 60 V.V.

■ STANDARDS

■ TECHNICAL DATA

- Electrical and wiring diagrams

ROBOT-COUPE S.N.C., LIMITED WARRANTY

Your new ROBOT-COUPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUPE S.N.C. If you bought your ROBOT-COUPE product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The ROBOT-COUPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE S.N.C. WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2 - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured surfaces, blades, knives, attachments or accessories.

4 - Any alteration, addition or repair that has not been carried out by the company or an approved service agency.

5 - Transportation of the appliance to or from an approved service agency.

6 - Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been arbitrarily replaced.

7 - The cost of changing direction-of-rotation of three-phase electric motors (installer is responsible).

8 - SHIPPING DAMAGES. Visible and latent defects are the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of latent defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-COUPE S.N.C. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

The ROBOT-COUPE S.N.C. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT-COUPE S.N.C. France.

RECOMMENDATIONS CONCERNING THE INSTALLATION OF VARIABLE-SPEED APPLIANCES AND PERSONAL SAFETY

These recommendations apply to machines equipped with an induction motor and a single-phase wobbulator.

NB :

- The electrical circuit and the protective devices must comply with national regulations.
- The machine must be wired in by a qualified electrician

Protecting your appliance

- Like all electronic devices, wobblers include components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these wobblers, technicians must therefore rid themselves of electrostatic charges.
- The machine must be disconnected from the mains supply before any internal connection operations are carried out.
- Repeatedly switching on the appliance will cause the wobbulator to overload and may result in its destruction. After the machine has been switched off, you must wait for 3 minutes before switching it back on again.


Wiring

- The appliance requires single-phase* current as far as the wobbulator, which turns the latter into variable-speed three-phase current to supply the motor.

- You must connect the machine to a 200-240V/50 or 60 Hz single-phase* alternating current supply with an earthed socket. A higher voltage will destroy the wobbulator.
- The earthed socket ensures operator safety.

Circuit interrupters ensuring user safety

Ground fault circuit interrupters (GFCIs) intended for variable-speed appliances need to be selected with great care in order to ensure operator safety. GFCIs may be sensitive to alternating current (type AC), impulse current (type A) or all currents (type B).

Danger! Wobblers feature a bridge-connected rectifier of the mains supply voltage. For this reason, in the event of an earth contact, a continuous fault current may fail to trip a differential circuit breaker that is only sensitive to alternating current (type AC). As the appliance has a single-phase* supply, it is therefore advisable to use a GFCI that is sensitive to impulse current (type A), identified by the following symbol: .

Caution: these GFCIs may go under different names, according to the manufacturer.

Appliances with wobblers produce a fault current on the earth wire. This current may be sufficient to trip the differential circuit breaker unnecessarily. This may occur if :

- Several variable-speed appliances are connected to the same GFCI.
- The appliance produces a fault current that is above the GFCI's actual trip threshold.

Caution: As there are manufacturing tolerances, the actual trip threshold of a GFCI will be between 50% and 100% of its theoretical nominal threshold. Should a problem arise, measure the fault current and the GFCI's actual trip threshold.

You can begin by consulting the characteristics of your appliance in the table below :

Appliance	Mains supply	Conductor Cross-section (mm ²)	GFCI (Ph + N or 3 Ph)	
			Gauge (A)	Threshold (mA)
CL 60 V.V.	180 - 260V 50 or 60 Hz Three-phase	2.5	B 20	≥ 30

* Except for specific three-phase 200-240 V models sold in Japan.

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blades, discs, etc..

INSTALLATION

- We recommend you install your machine on a perfectly stable solid base.

CONNECTION

- Always check that your mains supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The machine must be earthed.
- With the three-phase version, always check that the blade rotates in an anti-clockwise direction.

HANDLING

- Always take care when handling the blades or discs, as they are extremely sharp.

USE

- Never try to override the locking and safety systems.
- Never insert an object into the container where the food is being processed.
- Never push the ingredients down with your hand.
- Do not overload the appliance.
- Never switch the appliance on when it is empty.

CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor base in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e. containing too much caustic soda or ammonia).

- Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Before opening the motor housing, it is absolutely vital to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 60 E • CL 60 E V.V.

The CL 60 is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The CL 60 "E" version is built from stainless steel (100% stainless steel motor base and automatic feed head). It has been designed to operate at **two speeds, 375 and 750 rpm**, in order to ally accuracy of cut with rapidity.

It can be fitted with any one of **4 different feed heads**, in order to increase the machine's output, make the user's job easier and offer the most appropriate tool for each type of preparation. **The heads are designed to be tilted in line with the motor base**, in order to reduce space and facilitate use.

The CL 60 is supplied with a wide range of discs and grids to satisfy even the most demanding chefs when it comes to processing fruit and vegetables, as they can be used for slicing, ribbon cutting, grating, shredding, dicing, chipping and ripple-cutting.

Its numerous functions will open the door to a whole new culinary world.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be fitted and removed in a trice.

To make things easier for you, this manual supplies a breakdown of all the various fitting operations.

These instructions contain important information designed to help the user get the most out of the CL60 vegetable preparation machine.

We therefore recommend that you read them carefully before using your machine.

We have also included a few examples of use to help you get the feel of your new machine and appreciate its many advantages.

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in your appliance, check that your power supply corresponds to that indicated on the machine's identification plate.



WARNING

**THIS APPLIANCE MUST BE PLUGGED INTO AN EARTHED
SOCKET (RISK OF ELECTROCUTION).**

CL 60 Three-phase

ROBOT-COUPE CL 60 models are fitted with various types of motors : 230 / 400 V switchable / 50 Hz / 3

400 V / 50 Hz / 3

220 V / 60 Hz / 3

380 V / 60 Hz / 3

The machine is supplied with a cable to which you simply attach the appropriate electrical plug for your system. The cable has four wires, one earth wire, plus three phase wires.

If you have a 4-pin plug :

- 1) Connect the green and yellow earth wire to the earth pin.
- 2) Connect the three other wires to the remaining pins.

If you have more than 4 pins in the plug please note the ROBOT-COUPE does not require a **neutral** wire.

Switch on the empty machine, making sure that the blade is rotating properly in an anti-clockwise direction.

On the motor unit, a red arrow marks the blade rotation direction. If the blade turns in a clockwise direction, swap over two wires :

**Since GREEN/YELLOW is the earth,
DO NOT DISCONNECT.**

Swap either : the ❶ and the ❷
the ❶ and the ❸
the ❷ and the ❸

CL 60 V.V. Single phase (variable speed)

This model is fitted with a 180-260V/50-60 Hz three-phase motor.

However, the machine has a single-phased power supply, which a frequency regular converts into three-phase.

The machine is supplied with a power cord to which you simply attach the appropriate electrical plug for your system. The cable has 3 wires: one earth wire, plus a phase conductor and a neutral wire.

The machine must be fitted with a 20-amp plug.

• CONTROL PANEL



"Off" button

2 green button :



"On" button for the first speed (375 rpm)



"On" button for the second speed (750 rpm)



CL 60 V.V.: Speed Variation from
100 to 1000 rpm.

INSTALLING

• INSTALL YOUR MACHINE

The CL 60 "E" version is equipped with an Adjustable foot, thanks to this the machine remains stable on all floors.



1. Place the machine at the desired location and unscrew the handle. The foot will automatically adjust its height.
2. Then simply screw the handle to fix the foot.

FUNCTIONS OF HOPPERS AND THEIR TOOLS

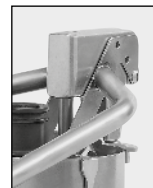
• PUSHER FEED-HEAD

This hopper allows you to prepare all types of vegetables:

- the large feed hopper is used to prepare bulky vegetables such as cabbage, celery, lettuce, etc.,
- the tube is used to prepare long or fragile fruit or vegetables.



The lever-fitted feed tube can be adjusted to 3 positions depending on the height of the operator. To change the position, loosen the attachment and adjust to the desired position.

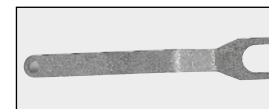


Two types of tool are designed for the lever-type hopper:

1) **The loading cone**, which guides the vegetables (except for cabbage) towards the blades. This tool must be screwed firmly onto the motor shaft.



2) **The hollowing cutter** used only to prepare cabbage.



A special tool for unlocking the cabbage corer.

• HOLE FEED HEADS

4 TUBES FEED-HEAD

This feed-head is equipped with 4 straight holes: 2 straight tubes of 50 mm diameter and 2 straight tubes of 70 mm diameter.

This hopper is designed for the preparation of long vegetables like carrots, cucumbers, leeks, etc., or of fragile fruit and vegetables such as tomatoes, bananas, etc.



STRAIGHT AND SLOPING TUBE HOPPER

This hopper consists of two straight tubes with a diameter of 75 mm diameter, a 50 mm insert and 2 pushers of 50 mm and 70 mm. The insert allows you to modify the diameter of the tubes.



This hopper performs the same functions as the one described above with its straight tube. But it is different in that it is equipped with a sloping tube especially designed for slanted cutting.

No special tool is required to attach these hoppers onto the disc.

• AUTOMATIC FEED-HEAD

This hopper is intended for continuous cutting tasks.

It is ideal for slicing delicate vegetables such as mushrooms and tomatoes, grating carrots, slicing potatoes and cutting french fries, to mention but a few of its uses.



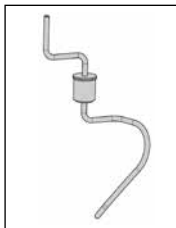
This hopper is not suitable for certain specific tasks, such as :

- slicing long vegetables (use the hole feed-heads).
- preparing bulky vegetables which are too big to be fed into this hopper (use the pusher feed-head).

Make sure that the agitator is in place, in order to avoid blockages and variations in cutting quality. It is vital that this tool be fitted each time the automatic hopper is used.

Two types of tool are designed for the lever-type hopper:

1) **The agitator**, which guides the vegetables (except for cabbage) towards the blades.



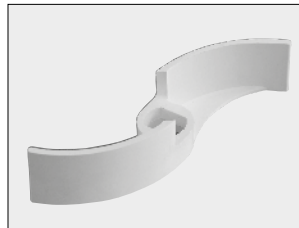
2) Introducing the vegetables too quickly can result in a logjam. If this occurs, clear the blockage using **the crank** supplied for that purpose (all other means are strictly prohibited).

The crank serves to clear the machine if it becomes clogged up with bulky vegetables.

INSTALLING THE DISCS AND TOOLS

Two ejection tools:

The CL 60 is supplied with two ejection tools. The white ejector has been specially designed to cope with cabbage. For all other vegetables, use the black plastic ejector disc.



① With the motor unit facing you, slot the black or white ejection tool onto the motor shaft and check that it is properly positioned at the bottom of the bowl.



② Position your chosen disc:



a) **If you have opted for a slicing, grating or julienne disc:**

Position the disc on the motor shaft. To ensure that it is correctly positioned, turn it in a clockwise direction.

b) **You have chosen a dicing unit:**

i.e. a grid and a special slicing disc for diced vegetables.

Slicing discs and dicing grids can be mounted in the following combinations:

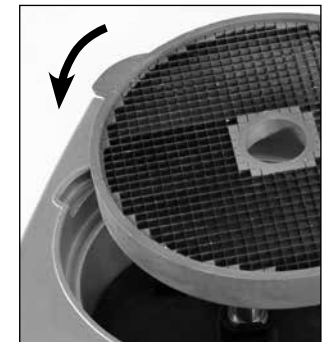
Dicing grid \ Slicer	5x5 mm	8x8 mm	10x10 mm	14x14 mm	20x20 mm	25x25 mm
5 mm	•					
8 mm		•				
10 mm			•			
14 mm				•		
20 mm					•	
25 mm						•

You will find all the combinations marked • on our machines and accessories price list.

The dimensions of the dicing grid should always be equal to or greater than those of the slicing disc.

Place the dicing grid in the bowl of the vegetable processor.

Make sure that the spur on the grid is fully engaged in the locking slot of the motor unit.



Next, fit the corresponding slicing disc (straight-edged blade) and rotate in a clockwise direction to ensure that it is correctly positioned.

c) If you want to use the French fries potatoes cutting equipment:

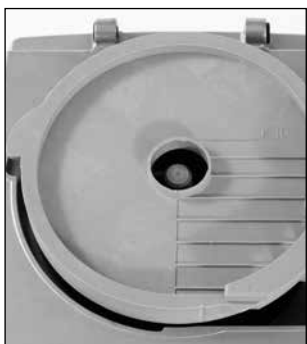
This equipment comprises a French fries grid and a special French fries slicing disc.



WARNING PUSHER FEED HEAD



To get the very best results when cutting french fries, remember to insert **the removable divider** in the hopper and load the potatoes into the left-hand compartment (see photo opposite).



Position the French fries grid in the vegetable preparation bowl.


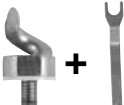

Check that it is correctly positioned with the French fries plate positioned at the outlet.

No tools (loading cone or cabbage corer) are required when using the divider.

Next fit the appropriate slicing disc and rotate in a clockwise direction to check that it is correctly positioned.



⑥ The choice of disc-fixing tool will vary according to the hopper and the type of vegetable:

Hopper	Vegetable	Tool	
Pusher	All types except for cabbage and french fries	Loading cone	
Pusher	Cabbage	Cabbage corer + key	
Pusher	French fries	Removable partition	
Automatic	All	Agitator	
4-hole	All	No tool	

Screw the tool (unless you are using the removable partition) firmly onto the motor shaft.

INSTALLING THE HOPPERS

• PUSHER FEED-HEAD

USING THE FEED TUBE

Fill the feeder right up to the top with vegetables. Apply a downwards pressure on the pusher and maintain it until all the vegetables have been processed.

Always press the vegetables down with a pusher to improve cutting efficiency.

HOW TO USE THE CYLINDRICAL HOPPER



WARNING



To get the very best results when cutting french fries, remember to insert **the removable divider** in the hopper and load the potatoes into the left-hand compartment (see photo opposite).

① Position the veg prep hopper on the motor unit. The locking handle should be facing you, on the right.



② Slide the hinge pin into the slots provided at the back of the motor base.

Next, lock the lid onto the motor unit using the locking handle.

- Fill the feeder right up to the top with vegetables.
- Lower the pusher so that it is flush with the top of the feed opening.

- Press the pusher down to guide the food through the machine. The exact amount of pressure required will depend on the nature of the cut, bearing in mind that too much force reduces cutting quality without increasing throughput.
- Cut cabbages in half and remove the core before processing, in order to avoid unnecessary strain and ensure an end-product of a higher quality.
- Lift the pusher and allow access to the feed tube.

• HOLE FEED HEADS

- 1 Position the 4-hole hopper, or the straight and inclined hole hopper, on the motor unit. The locking handle should now be facing you, on the right.



- 2 Slip the hinge pin into the locations provided at the back of the motor base. The locking handle should now be facing you, on the right.



• AUTOMATIC FEED-HEAD

- 1 et 2 Proceed as specified for the pusher-feed head.

- 3 Screw the agitator onto the motor shaft. Screw the agitator onto the motor shaft.



- 4 Position the automatic hopper on the motor base. The fastening hook is now facing you on your right.

- 5 Slide the hinge pin into the slots provided at the back of the motor base.

Then, lock the lid onto the motor base using the fastening hook.



- 6 Insert the crank into the central hub of the head. Turn it until the part is inside the hub.

CHANGING THE DISCS

The machine should be switched off (by pressing the red push-button) before starting to change the disc.

- 1 With the motor unit facing you, use your right hand to release the aluminium fastening hook used to lock the hopper onto the motor base.

2 a) **Feed opening fitted with a lever:**

Lift the pusher and release the bowl by tilting it to the left so that the hopper can be tilted backwards. Then inscrew the loading cone or the hollowing cutter. For the hollowing cutter, use the dismantling tool provided for that purpose.

b) **With hole feed-head:**

First remove the inserts and the pushers and then lift the fastening hood in order to tilt the hopper backwards to release the bowl.

c) **Automatic feeder:**

Lift the fastening hook in order to tilt the hopper backwards to release the bowl.

- ③ Free the disc by lifting it by its edges.

For dicing equipment, you are advised to pull out the grid and disc assembly together. Then remove the discharge disc using the two holes.

If the disc is stuck, turn it slightly in the anticlockwise direction.

- ④ When fitting dicing equipment, it is advisable to clean the inside of the bowl thoroughly with a damp cloth or sponge, especially the part onto which the grid is to be fitted.

We recommend that you remove the grid and disc together. To make the job easier, turn the ejector disc.

Always use a properly cleaned grid. Never process soft foodstuffs after hard ones without properly cleaning the grid beforehand.

Use our **D-Clean Kit** (ref. 39881) to clean your 5x5, 8x8 and 10x10 dicing grids quickly and easily.

- ⑤ Then fit the discharge disc, the slicing, grating or julienne disc, or the dicing equipment as described in steps 1) and 2) in the previous section on the relevant hopper.

- ⑥ Close the lid using the fastening hook.

CHOOSING THE RIGHT DISC

SLICERS

S 0,6	amands
S 0,8	cabbage
S 1	carrot / cabbage / cucumber / onion / potato / leek
S 2 / S 3	lemon / carrot / mushroom / cabbage / potato / cucumber / courgette / onion / leek / bell pepper
S 4 / S 6	courgette / beetroot / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
S 8 / S 10	courgette / potato / courgette / carrot
S 14	potato / courgette / carrot

RIPPLE CUT SUCER

R 2	beetroot / potato / carrot / courgette
R 3	beetroot / potato / carrot / courgette
R 5	beetroot / potato / carrot / courgette

GRATER

G 1,5	celeriac / cheese	G 7	cabbage / cheese
G 2	carrot / celeriac / cheese	G 9	cabbage / cheese
G 3	carrot		Parmesan/chocolate
G 5	cabbage / cheese		Radish

JULIENNE

J 1x8	carrot / celeriac / potato / courgette
J 2x2	carrot / celeriac / potato
J 2,5x2,5	carrot
J 2x4	carrot / beetroot / courgette / potato
J 2x6	carrot / beetroot / courgette / potato
J 2x10	carrot / beetroot / courgette / potato / celeriac
J 4x4	eggplant / beetroot / courgette / potato
J 6x6	eggplant / beetroot / celeriac / courgette / potato
J 8x8	celeriac / potato

DICE

D 5x5	carrot / courgette / cucumber / celeriac
D 8x8	potato / carrot / courgette / beetroot
D 10x10	potato / carrot / courgette / beetroot / turnip / onion / apple (fruit)
D 14x14	potato / carrot / courgette / turnip / celeriac
D 20x20	potato / carrot / courgette / pineapple / turnip
D 25x25	potato / courgette / turnip / apple (fruit) / melon / watermelon
D 50x75	salad

FRENCH FRIES

F 8x8	potato
F 10x10	potato
F 10x16	potato

CLEANING



WARNING

As a precaution, always unplug your appliance before cleaning it (risk of electrocution).

After removing the head of the vegetable preparation machine, take off the disc, followed by the grid and discharge plate where necessary.

Dishwashers are best avoided in order to prevent the aluminium from becoming tarnished. Instead we recommend that you clean the machine by hand using washing-up liquid.

If you do put your machine in a dishwasher, we suggest that you use a detergent designed specially for aluminium.

Never immerse the motor base in water. Clean it with a damp cloth or sponge.



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• MOTOR SEAL

The motor seal on the shaft should be lubricated regularly using a food safe lubricant.

In order to keep the motor completely watertight, it is advisable to check the motor seal regularly for wear and tear and replace if necessary.

The motor seal can be easily replaced without having to remove the motor, so we strongly advise you to ensure that is in good condition.

• BLADES AND PLATES

The blades on all our discs are wearing parts that need to be replaced from time to time, in order to maintain consistently high cutting quality.

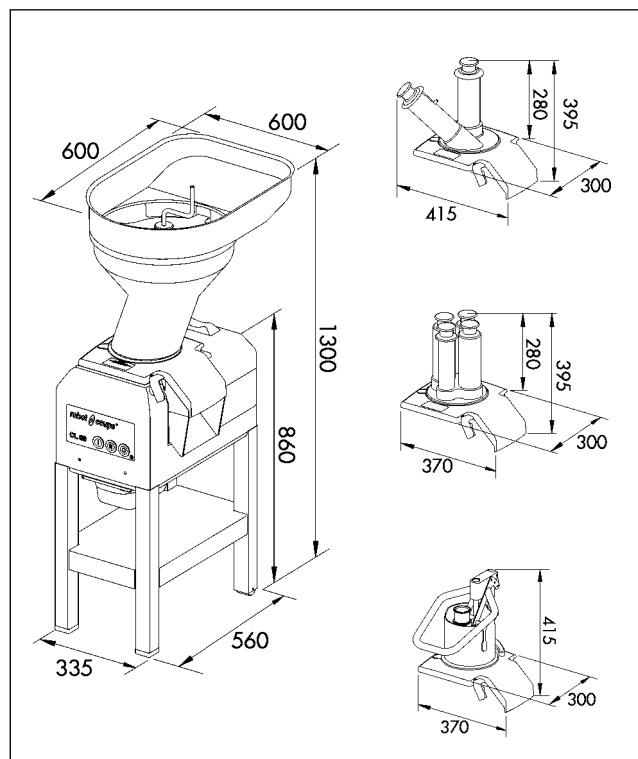
• GRATING DISCS

Grating discs deteriorate over time. We recommend you replace them from time to time, in order to maintain consistently high cutting quality.

• WEIGHT

	Net	Gross
Motor base	43 kg	57 kg
Automatic feed-head	13 kg	16 kg
Pusher feed-head	7 kg	12 kg
Hole feed-heads	8 kg	11 kg
Trolley	8 kg	10 kg
Disc	0,5 kg	0,6 kg

• DIMENSIONS (in mm)



TECHNICAL SPECIFICATIONS

• WORKING HEIGHT

We advise you to place your CL 60 on a stable surface. There is no recommended working height as this is a floor-standing model.

• NOISE LEVEL

The equivalent continuous sound level when the CL 60 is operating on no-load is less than 70 dB (A).

• ELECTRICAL DATA

CL 60 V.V. single-phase supply

Motor	Speed (rpm)	Intensity (amp.)
230 V/50-60 Hz	100 to 1000	5,8

CL 60 three-phase

Motor	Speed (rpm)	Intensity (amp.)
230/400 V/50 Hz switchable	375	230 V=4,5 400 V=2,6
	750	230 V=4,1 400 V=2,3
400 V/50 Hz	375	2,7
	750	3,4
220 V/60 Hz	450	4,7
	900	6,5
380 V/60 Hz	450	2,5
	900	3,5

- Power shown on data plate.

SAFETY



WARNING

**THE DISCS ARE EXTREMELY SHARP.
HANDLE WITH CARE.**

The CL 60 is fitted with magnetic safety system which stops the motor as soon as the large hopper or lid is opened, thus preventing any access to the cutting tool while it is in motion.

As soon as the lid opens, the motor stops.

To restart your machine, simply relock the lid and press the green switch.

When using the hopper equipped with a lever, the motor is stopped as soon as the lever is removed from the bowl. To start the machine again, you should simply position the lever at the aligned with the base of the bowl.

These models are fitted with a **thermal safety device** which automatically stops the motor if the machine is left on for too long or is overloaded.

The hinge pin must be fitted in its position at the back of the motor unit before the machine is switched on.



REMINDER

Never try to override the locking and safety systems.

Never insert an object into the container where the food is being processed.

Never push the ingredients down with your hand.

Do not overload the appliance.

Never switch the appliance on when it is empty.

STANDARDS

Consult the declaration of compliance on page 2.

CL 60 V.V. VARIABLE SPEED

• CHARACTERISTICS

The CL 60 V.V. **variable speed** model allows for an even greater quality of cut thanks to a range of speeds going from 100 to 1000 rpm.

This speed variation allows you to adapt the speed according to the type of cut and texture of the fruit or vegetable being processed. This guarantees optimum accuracy and quality of cut.

The standard CL 60 V.V. variable speed model is fitted with a **stainless steel automatic feed head**. It **can be equipped as an option with a pusher feed head and a hole feed head**.

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TECHNICAL DATA

CL 60 E

200-230-400-440V/50-60Hz 3~

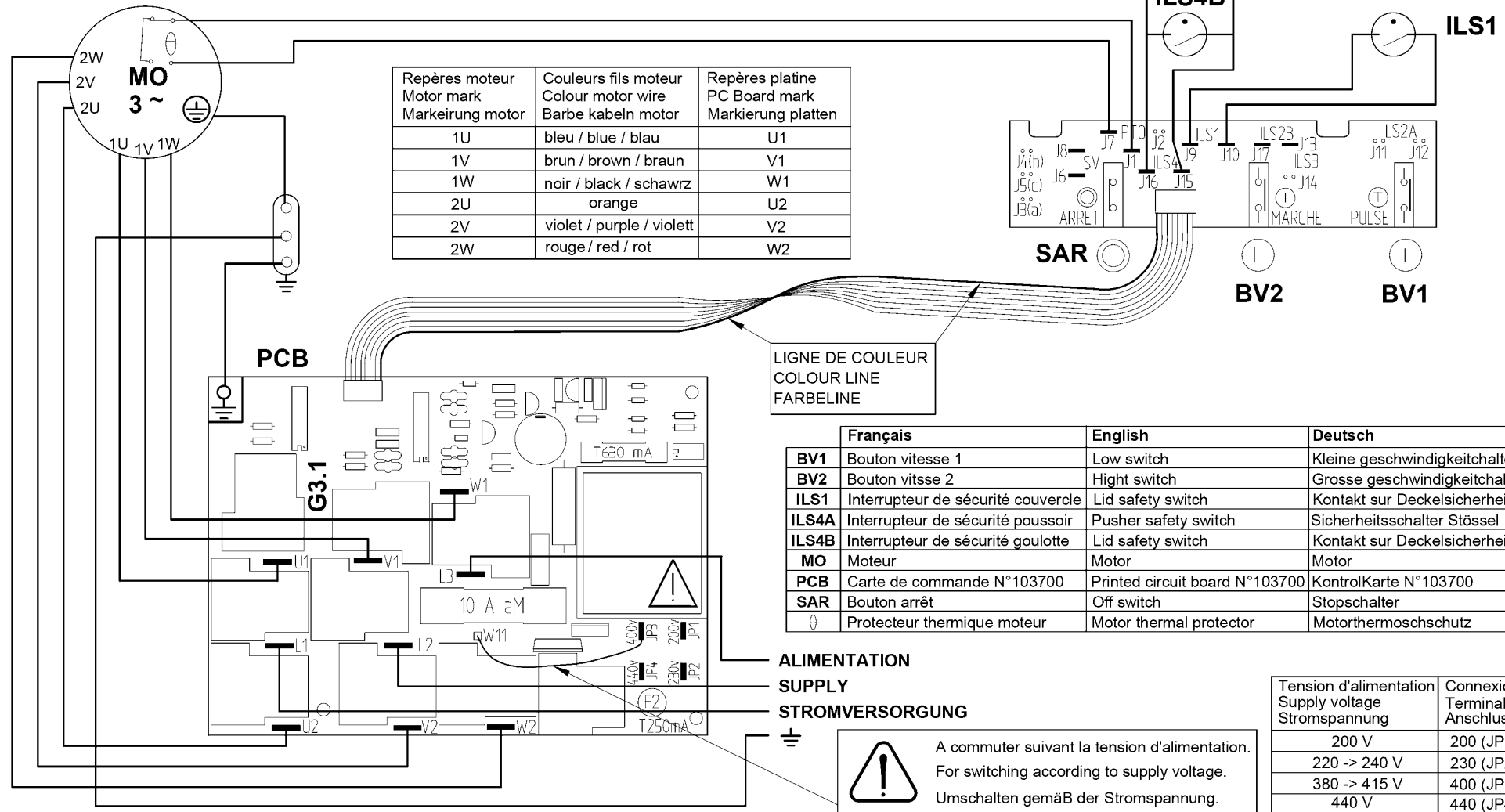
SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



Important Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-contre).
 Précautions Check that the wire which allows the adaptation to the supply voltage is on the right terminal (table in the margin).
 Wichtiger Hinweis Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes Korrekt positioniert ist (Tafel Gegenüber).



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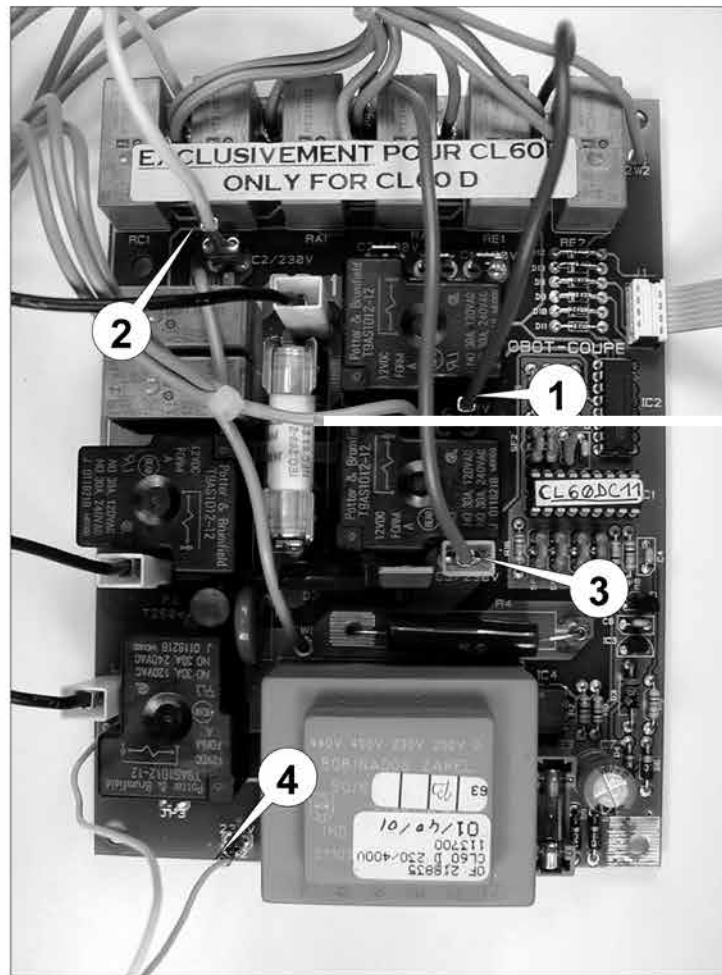
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CL 60 D & E 230/400V - 50Hz - 3~

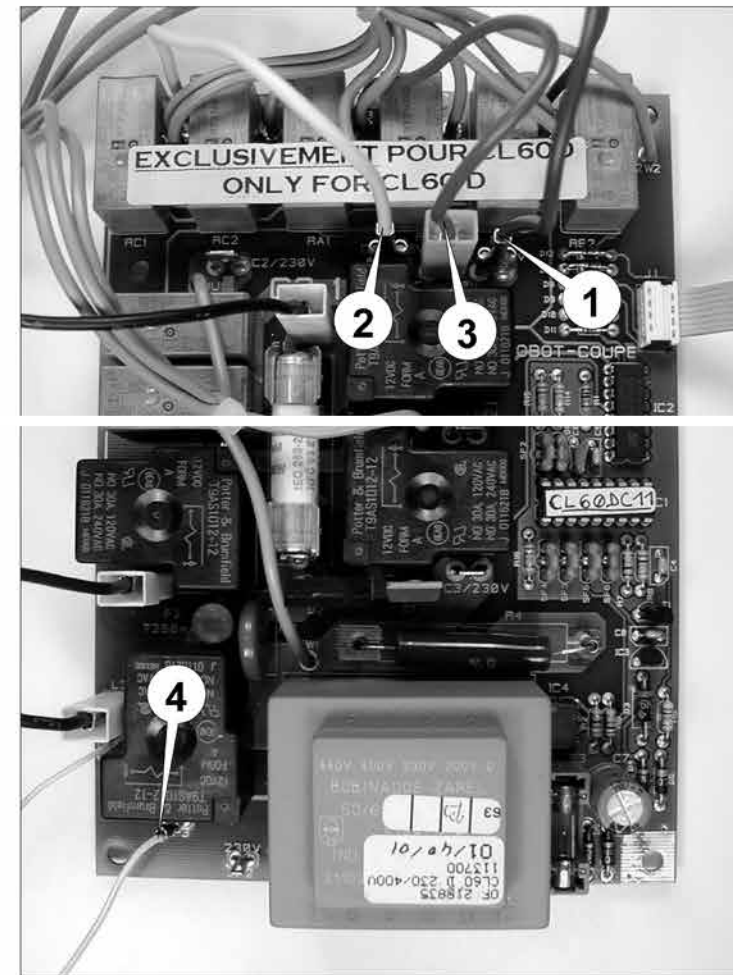
ATTENTION : Il y a 4 fils à connecter suivant la tension d'alimentation.

CAUTION : There are 4 wires to connect according to supply voltage.

230 V / 50 Hz / 3~



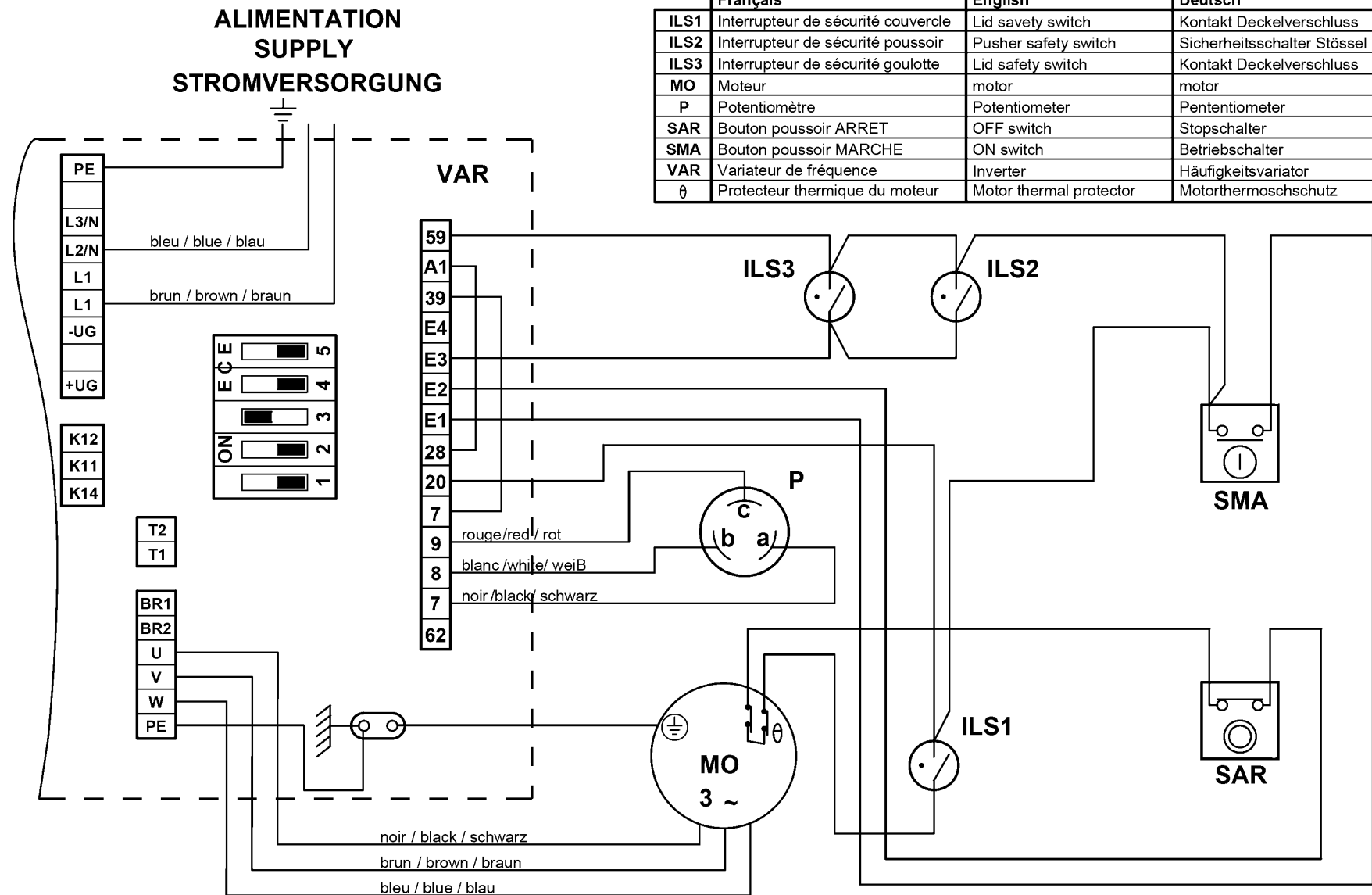
400 V / 50 Hz / 3~



ELECTRIC DIAGRAM

SCHEMA ELECTRIQUE

ELEKTRISCHES SCHALTBILD





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